

Valentines Favorites - Tiramisu

By Kimberli Washington



Ingredients

- 6 egg yolks
- 1 cup sugar
- 1 teaspoon pure vanilla extract
- 1 ¼ cup mascarpone cheese
- 1 ¾ cup heavy cream
- (2) 7oz. packages Italian lady fingers
- 1 cup cold espresso
- 1 tablespoon cocoa for dusting
- 1 double boiler
- 9-inch square baking dish

Directions

1. Using double boiler, combine egg yolks and sugar on top and boiling water on bottom. Reduce heat to low and cook for about 10 minutes, stirring constantly. Remove from heat and whip yolks until thick and lemon colored.
2. Add mascarpone and pure vanilla extract to whipped yolks and beat until combined.
3. In a separate bowl, whip heavy cream until stiff peaks form. Gently fold the whipped cream into mascarpone mix and set aside.
4. Dip each lady finger into cold espresso; just enough to get them wet (do not soak them).
5. Arrange lady fingers neatly on the bottom of the baking dish and spoon half the mascarpone mixture over the lady fingers. Repeat the process with another layer of lady fingers and the remaining cream mixture.
6. Refrigerate for about 4 hours or overnight.
7. Dust top with cocoa before serving and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.